

"I believe that Japanese food is one of the most flexible cuisines because of its simplistic flavours, for this Chef's Table menu I have incorporated subtle Arabic ingredients to ensure an Emirati twist that compliments Japanese cuisine perfectly."

Tori No Su - Chef's Table Set Menu – AED 350

Meat or Seafood

Starter

Chicken and Mushroom Salad
Steam chicken Breast, Cucumber, coriander, Dry Mint, Carrots
Yogurt and Sesame Dressing
Or
Fish and Tomato Soup
Snapper, Corriander, Dashi Stock, Rolled Barley

Intermediate

Beef and Vegetables Kushi-yaki
USDA Beef Ribeye, Tomato, Zucchini and Paprika
Or
Grilled Prawn with Miso and Cream sauce
Corriander, Miso Paste

Main

Roasted Lamb Chops
Apple and Balsamic sauce, Potato Zucchini , Onion
Or
Roasted Seabass
Hummus, Basil and Corriander Sauce

Sushi or Shokuji (Rice)

Chicken Cheese Taouk Maki
Chicken Breast, Cream Cheese, Parsley, Grilled Capsicum, Yuzu Flakes
Or
Prawn Fried Rice
Tomato, potato, Onion, Eggplant, Garlic, Egg

Dessert

Sesame Panna Cotta
Or
Dates Cream Brulee with Green Tea Ice cream



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Vegetarian - Chef's Table Set Menu – AED 350

Starter

Green Salad
Asian Leaves, Cucumber, Cherry tomato, Red Radish, Dry Mint
Pomegranate and Ginger Dressing

Intermediate

Dumplings with Tomato Salsa Sauce
Sweet potato, Onion, Zucchini, Paprika, Black Olives

Main

Sweet Potato Croquete
Onion, Carrot, Chickpeas, Sesame yogurt sauce

Sushi

Crispy Khoundar Roll
Parsley, Carrot, Cucumber, Zaatar, Moutabel, Asparagus
Avocado, Tempura flakes

Dessert

Fruit platter with Dates Syrup